



BURNHAM

ESTD ESTATE 1860

Menu

Canape Menu

Cold Canapés

Roast capsicum, onion & goats curd tartlet (V)

Wagyu bresaola & ricotta crostini

Cured Hiramasa kingfish & mandarin coulis (GF)

Cherry bocconcini, heirloom tomato & basil skewers (V, GF)

Chilled spanner crab, dill & quinoa crisp (GF)

Poached veal, green beans & horseradish cream (GF)

Mini prawn cocktail, cos lettuce & avocado mousse (GF)

Hot Canapés

Peking duck spring rolls & hoi sin

Moroccan lamb skewers & mint yoghurt (GF)

Spinach & feta filo pillows (V)

Fried pork belly bites, soy & ponzu glaze

Vegetarian samosa & mango chutney (V)

Seared bay scallop & pumpkin puree (GF)

Miso marinated salmon skewers

Substantial Canapés +\$5pp

Pulled pork shoulder & apple slaw sliders

Jerk chicken, grilled pineapple & rice (GF)

Asparagus & cheese macaroni (V)

Chinese BBQ chicken & wombok bao buns

Hummus bil lahmeh (GF)

2nd Course Menu

Entrée

Poached spanner crab (GF)

Celeriac puree & fresh apple,
walnuts & watercress

Smoked Spanish chorizo

Heirloom tomato & preserved onion,
sour dough crumble & sherry vinegar glaze

Rolled corn fed chicken chicken rillette

Onion jam cornichon,
mustard dressing & grilled brioche

Fresh local cows milk burrata (V)

Ox heart tomato & Sicilian olive paste,
balsamic glaze & sour dough tartine

Warm confit duck (GF)

Braised lentils & marjoram,
black currants & toasted almonds

Seared tuna loin (GF)

Baby seasonal vegetables,
caper berries & sauce gribiche

Spring Bay scallop ceviche

Fennel cream & pickled stone fruit,
baby radish & avruga caviar

2nd Course Menu

Main

Free ranged chicken supreme

Mashed potato, sautéed asparagus & baby caper sauce

Seared Tasmanian salmon

Butternut puree & broccolini, confit garlic & fried leek

Slow cooked Riverina lamb rump

Pea & mint puree, green beans, grilled onion & rosemary jus

Wild mushroom risotto

Candied hazelnuts Grana Padano parmesan & salsa verde

Pasture fed beef eye fillet

Potato gratin, red wine glazed eschallots & watercress

Roasted Berkshire pork loin

Baked sweet potato, caramelised pears & mustard aioli

Northern Rivers barramundi

Citrus glazed baby carrots, sweet carrot puree & ratatouille

Dessert +\$12pp

White chocolate & Baileys panna cotta

Pecan praline & raspberry coulis

Warm sticky date pudding

Butterscotch sauce & vanilla ice cream

Orange & vanilla crème caramel

Almond & citrus zest tuille

Blueberry & Belgium chocolate tart

Wild berry gelato

Sliced seasonal fruit & berries